UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF AGRICULTURAL ENGINEERING

BIBLIOGRAPHY ON REFRIGERATOR LOCKERS

(A selected list of references.)

Compiled by Dorothy W. Graf, Librarian
Bureau of Agricultural Engineering

1938

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How cold storage lockers may affect livestock meat distribution. By R. J. Eggert. Ice & Refrigeration. v.95,no.2, p.135-137. August 1938. Favorable factors appear to be following: 1. Frozen home produced meats are probably more palatable than home canned or cured meats. 2. Elimination of work of home butchering and home canning. 3. Locker storage permits more latitude in selecting time of year for butchering. 4. Immediate and thorough cooling under controlled temperature is possible. 5. Storage under controlled temperatures is likely to result in less spoilage than when meat is frozen at home. 6. Meat cutting by experienced butcher is likely to result in better utilization of carcass than would be the case of most farm cutting. 7. When compared to purchase of meat at retail some considerable saving may be possible. 8. Quality of meat that one wishes can be selected while purchase at retail necessitates taking what butcher has. 9. Most patrons at present appear to be well satisfied. 10. Some reduction in locker rental charges may be possible. 11. Tests by Home Economics Division, University of Minnesota,

1938. indicate that quality and palatability of frozen meats is equal to that of fresh meat. Tests on stored frozen meat have not been made. 12. Several plants have rented their capacity number of lockers in a very short period of time. 13. Joint enterprises such as creameries or groceries may be able to carry part of cold storage locker expense because of increased volume of business that they receive. 14. Possibility of centralized plant doing the killing, cutting, wrapping and sharp freezing service for a wide area with outlying subsidiary plants furnishing only locker storage. 15. With development of rural electrification larger quantities of meat can be taken from lockers and held for longer periods of time before use. 16. Possible development of delivery service, especially if plant is in connection with ice or milk business, or cream pick-up route. Unfavorable factors are: 1. Inconvenience of securing meat from locker may require more frequent trips to town. 2. Cash outlay for this service and storage is greater than when meat is canned and cured on the farm. 3. Family must consume entire carcass. 4. Lack of sanitation, and cleanliness at some plants. 5. Lack of qualified inspection for disease. 6. Tendency to construct too large number of plants in one area. 7. Drying out of meat in some plants. 8. Molding of meat in several plants. 9. Possibility of violent temperature changes, and thus meat spoilage when ice machines break down and need repair. 10. Some patrons dislike to enter locker room in hot weather. 11. Noticeably high turnover of patrons at certain plants. 12. Fact that frozen meat, after being removed from locker, spoils more rapidly than fresh meat. 13. Small families may find locker rental cost per pound of meat stored in locker excessive.

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1938. Freezing of fruits and vegetables in lockers. By D. K. Tressler. Refrigeration Engineering. v.36,no.4, p.233-235. October 1938. Vegetables are prepared as for table, scalded, cooled in running water, drained, packaged, and frozen. That's all there is to process, and results are gratifying provided care is taken in selecting first-class products and there are no delays at any stage of process. In general, freezing is simpler than canning for it is not necessary to sterilize products. It is author's opinion that any one who is willing to follow directions can prepare excellent frozen fruits and vegetables.

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